

UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, DC

FSIS NOTICE

61-15

9/17/15

INSPECTION OF IMPORTED EGG PRODUCTS AT OFFICIAL IMPORT INSPECTION ESTABLISHMENTS

I. PURPOSE

This notice provides supplemental instructions to import inspection personnel following the instructions in [FSIS Directive 9900.2](#), *Import Reinspection of Meat, Poultry, and Egg Products* and [FSIS Directive 9900.6](#), *Laboratory Sampling Program For Imported Meat, Poultry, and Egg Products*, when re-inspecting imported egg products at an official import inspection establishment. This notice also provides instruction to import inspection personnel on how to verify whether an official import inspection establishment is approved to present imported egg products for reinspection and to notify their supervisor when changes are needed in the plant profile in the Public Health Information System (PHIS).

II. BACKGROUND

A. The Food Safety and Inspection Service (FSIS) is responsible for re-inspecting imported egg products. Egg products are liquid, frozen, or dried eggs with or without added ingredients. Egg products may be unpasteurized or pasteurized.

B. FSIS developed the instructions in [FSIS Directive 9900.2](#) for Canada because it was the only country exporting egg products at the time, and the instructions are limited, based on the type of product and the size and type of the shipping containers used. With the addition of the Netherlands as a country eligible to export egg products to the United States, additional instruction on how to re-inspect imported egg products is necessary.

III. OFFICIAL IMPORT INSPECTION ESTABLISHMENT ELIGIBILITY

A. When import inspection personnel are asked by the management of an official import establishment to re-inspect a shipment of imported egg products, import inspection personnel are to:

1. Locate the [FSIS Form 5200-2, Application for Federal Inspection \(Meat, Poultry, Egg Product and Import Inspection\)](#) in the official file;
2. In the "Import Inspection" section of the form, verify whether the "Egg Products" box is checked;

IMPORT INSPECTION		
21 C. Species (Check all that apply)		
<input type="checkbox"/> Meat	<input type="checkbox"/> Poultry	<input type="checkbox"/> Egg Products

DISTRIBUTION: Electronic

NOTICE EXPIRES: 10/1/16

OPI: OPPD

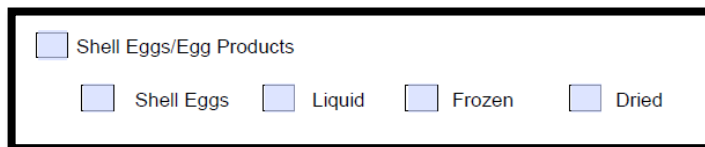
3. If the box is:

- a. Unchecked, import inspection personnel are to inform the official import inspection establishment that:
 - i. It does not have approval to be an establishment at which egg products are reinspected;
 - ii. Import inspection personnel will not re-inspect egg product shipments; and
 - iii. If it would like to be able to present imported egg products for reinspection at the official import inspection establishment, the establishment will need to submit a revised [FSIS Form 5200-2](#) to:

USDA, FSIS, OFO
Recall Management and Technical Analysis Staff
1400 Independence Avenue, SW
Room 3157-S
Mail Stop 3790
Washington, DC 20250

or;

- b. Checked, import inspection personnel are to look further down the form to determine which types of egg products are eligible to be reinspected at the official import inspection establishment and inspect or reinspect only those types of egg products that have a check in the box next to them.

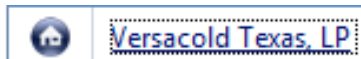


A screenshot of a form section enclosed in a black rectangular border. It contains five checkboxes arranged in two rows. The first row has a single checkbox labeled "Shell Eggs/Egg Products". The second row has four checkboxes labeled "Shell Eggs", "Liquid", "Frozen", and "Dried". All checkboxes are currently unchecked.

4. If reinspection is authorized at the import inspection establishment, ensure that the establishment has the proper equipment to enable IPP to perform the task (see Section V).

B. Import inspection personnel are to access the plant profile in the Public Health Information System (PHIS) when logged in by following the steps below:

1. On the left menu bar, expand the "Establishment Profile" by clicking on the down arrow;
2. Click on "Select Establishment";
3. Select the "My Establishments" tab;
4. For the establishments listed, click on the house icon for the establishment that they wish to view;



5. On the left menu bar, select "Grants and Approvals";
6. Under the "List of Grants" heading, select the pencil icon on the far right in the edit column;
7. On the next screen, scroll down to "Species" and compare what is checked in PHIS to what is checked on the FSIS form 5200-2; and

8. Scroll down to “Types of Products” and compare what is checked in PHIS to what is checked on the [FSIS form 5200-2](#).

C. When the items checked on the form and checked in PHIS do not match, import inspection personnel are to notify their supervisor of any inconsistencies by email and request that they be corrected. The supervisor will review the inconsistencies and, if in agreement with import inspection personnel, will forward the requested changes to RMTAS for the grant curator to make the changes in the plant profile.

D. Import inspection personnel need to perform the verification only once per assignment at the official import inspection establishment.

IV. SPECIFIC TYPES OF REINSPECTION OF EGG PRODUCTS

A. [FSIS Directive 9900.2](#), Section XXI., A., lists only pasteurized and unpasteurized products as products to be re-inspected. This notice clarifies that dried egg products are also to be re-inspected.

B. Pasteurized Liquid or Frozen Egg Products and Dried Egg Products (Project Code EGGIMP): when assigned by PHIS, import inspection personnel are to perform an organoleptic product examination on the product per [FSIS Directive 9900.2](#), Table SP5. PHIS may also assign import inspection personnel to take a sample of the product for laboratory analysis.

NOTE: Laboratory samples are to be taken before performing the organoleptic product examination.

C. Unpasteurized Egg Products: unpasteurized egg products are to go directly to an official egg products plant for reinspection by FSIS personnel and further processing. Unpasteurized egg products are permitted from Canada only.

V. EQUIPMENT REQUIREMENTS

A. [FSIS Directive 9900.2](#), Section XXII., 6, does not state that a drill and drill bit may be used to reinspect frozen egg products. This notice clarifies that it is acceptable to use a drill and drill bit to obtain product examinations and laboratory sample collections from frozen egg product containers. This notice also provides the specifications for the drill and drill bit that the official inspection establishment is to provide in the paragraphs below.

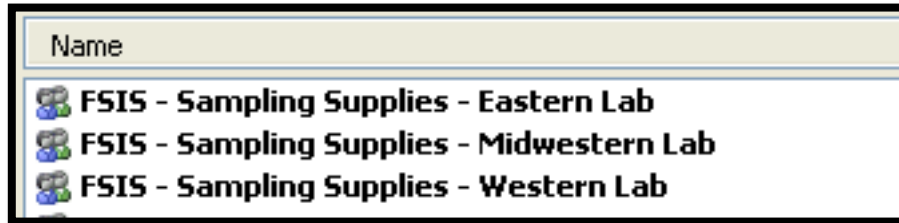
B. Import inspection personnel are to verify that the drill and drill bit meet the specifications as per [9 CFR 590.136](#) and as follows:

1. The drill is a high speed, heavy duty drill with a rated capacity of not less than 1,000 RPM under load or not less than 1,800 RPM without a load. Battery operated drills are acceptable if adequately powered. The drill is to be free of adhering dirt, egg, or other extraneous matter before use; and
2. The drill bit is 11/16 inches or larger in diameter with not less than a 12-inch drilling section or shank (thin-twist type) and is able to be sufficiently cleaned and sanitized for product examinations and for taking microbiological samples. A stainless steel bit is recommended;
3. The drill and bits are designated for use in the inspection room only and not utilized for plant maintenance, etc; and
4. Import inspection personnel are to ensure that the establishment thoroughly cleans and sanitizes the drill bit immediately before it is used, after it is used, and prior to storing.

C. Import inspection personnel are to verify that the official import inspection establishment has the equipment and facilities needed to adequately defrost (see 9 CFR 590.538 and 590.539) or core drill sample units to obtain the samples required to reinspect the product. Import inspection personnel with concerns about what is acceptable equipment are to contact their supervisor for guidance.

VI. SAMPLING SUPPLIES FOR LABORATORY SAMPLES

A. Import inspection personnel assigned to official inspection establishments that receive products described in IV. B. may submit requests for sample supplies from a FSIS laboratory. Requests for sampling supplies are to be made by e-mail through Outlook by selecting (on a rotating basis) one of the below addresses from the Global Address List.



B. Import inspection personnel are to include in their request their contact information, establishment name, street address (no P. O. Box), city, state and zip code; the project code EGGIMP; and specific name of the supply kits needed for the products sampled as indicated in the following table:

Product Type	Project Code	Sampling Supply Kit to order/ Shipper label
Pasteurized Liquid Egg	EGGIMP	EGGIMP (liquid egg)
Pasteurized Dried Egg	EGGIMP	EGGIMP (dried egg)

C. Shippers will be labeled with the project code/sample type. Additional cardboard separators and gel coolants may be included with the sampling supplies depending on the time of year.

VII. SAMPLING PROCEDURES FOR LABORATORY SAMPLES

A. For dry pasteurized egg product, import inspection personnel are to:

1. Using supplied scoop and wearing sterile gloves, collect sufficient product to half way fill the provided sterile Whirl-Pak™ bag. Do not overfill the bag; and
2. Ensure that each Whirl-Pak™ bag is properly closed by carefully squeezing out the air remaining in the bag and tightly folding over the top at least four times as trapped air and loose closures may lead to leakage. When folding over the tops of each bag, do not touch the bag near its opening. Fold over the side tabs to secure the folds in place and do not tie the ends.

B. For tankers and large containers of pasteurized **liquid, frozen, or dried** product that **cannot** fit into the product examination room (generally >1000 lbs.), import inspection personnel are to verify, in accordance with [FSIS Directive 9900.2](#), that the laboratory sampling test results for *Salmonella* are presented with the shipment and reported as negative on the foreign inspection certificate or on official government letterhead for the production lot of pasteurized egg product that includes the product offered for entry.

NOTE: When an EGGIMP TOI is assigned to pasteurized egg products packaged in containers other than a tanker or large containers, import inspection personnel are to select and submit a sample, even if the shipment [lot] is certified as "*Salmonella* negative."

C. For containers of pasteurized **liquid or dried** products in containers that **can** fit into the product examination room, import inspection personnel are to:

1. Secure samples in accordance with [FSIS Directive 9900.6](#);
2. Submit intact samples for analysis whenever possible; and
3. Submit the product label or a copy of the label with the sample to the laboratory.

D. For containers of pasteurized **frozen** egg products in containers that **can** fit into the product examination room, a drill and thoroughly sanitized drill bit may be used to extract laboratory samples from frozen egg products. Import inspection personnel are to ensure that samples are taken from random sites in the container, depending on the size of the frozen container and the quantity of sample that is needed. Using the same drill and drill bit that is described above, import inspection personnel are to:

1. Have the establishment personnel prepare the containers that are to be sampled;
2. Observe as establishment personnel use a sanitized spoon to remove all frost and ice crystals from the top of the frozen unit to be sampled;
3. Observe the establishment personnel drill at approximately a 45 degree angle, starting near the edge of the container;
4. Ensure that the establishment personnel do not drill down through the hump that is created due to the freezing process;
5. Verify that the establishment personnel drill down to within 1 inch of the bottom the container or, for large containers, as far down as the drill bit can safely go without causing potential product contamination;
6. Ensure that the shavings do not touch any part of the container that may have been previously exposed to potential contamination;
7. Ensure that the establishment drill operator does not spin the drill bit at high speed, in the hole, to prevent heating of the sample; and
8. Wearing a fresh pair of sterile gloves, collect the shavings that are produced from the drillings, tamping the shavings down to ensure the jar is filled leaving only about ¼ inch head space at the top of the jar. About eight drillings will be necessary to fill the two (2) sterile specimen jars. To avoid leakage, take care not to overfill the jar, avoid cross threading the jar lid, and close it tightly.

E. For unfrozen liquid egg products in a fiber box, import inspection personnel are to:

1. Verify that the cap is tight and not damaged;
2. Have the establishment employee remove the cap and tip the carton at an angle necessary to pour the liquid eggs into the specimen jar;
3. Wearing sterile gloves, hold the specimen jar while the product is being poured in the jar; and
4. Securely close the lid and apply the seal tape to the jar prior to preparing them for shipping.

F. For unfrozen liquid egg products in a combo or bin, the establishment employee wears sterile gloves and uses a clean and sterilized 4 ounce ladle to secure the sample and pour into the two sterile jars. The jars are filled leaving about inch ¼” head space in the jar.

G. Import inspection personnel are to submit intact samples for analysis, where possible, and submit the product label or a copy of the label with the sample to the laboratory. For example, if the product arrives in half gallon cartons, the entire carton is removed and sent to the laboratory. The laboratory seal is secured across the top of the carton, over the area where the carton would be opened.

H. Refrigerate the laboratory samples to maintain temperature and ship to the laboratory the day of collection when possible.

VIII. PROCEDURES FOR PRODUCT (ORGANOLEPTIC) EXAMINATIONS

A. Frozen Samples: When conducting organoleptic examinations using the drill and drill bit, import inspection personnel are to verify that:

1. A sanitized spoon is used to remove all frost and ice crystals from the top of the frozen unit to be examined;
2. The establishment personnel drills the hole near the center of the container, as nearly straight down as possible;
3. The establishment personnel drills to within one inch of the bottom of the container or, for larger containers, as far down as the drill bit can safely go without causing potential product contamination;
4. The establishment personnel lets the drills bit spin at high speed to heat up the product on the edges of the hole that was created; and
5. Using proper organoleptic techniques, import inspection personnel are to smell the warmed up product in the hole. Import inspection personnel are not to smell the shavings and are not to use the shavings as a laboratory sample.

B. Unfrozen Samples: The organoleptic examination of liquid or dried product is to occur while the product is in the container, if possible. If not possible, product is to be removed from the shipping unit and placed in trays or on an acceptable surface for reinspection, as applicable. Import inspection personnel are to verify that the utensils used to stir or remove the egg product in or from the container are easily cleanable and sanitized prior to use.

IX. CONTROL OF PRODUCT TESTED FOR ADULTERANTS

A. Import inspection personnel are to permit lots of imported egg product shipments assigned a laboratory sample type of inspection (TOI) to be moved from the official import inspection establishment pending the receipt of acceptable laboratory sampling results as outlined in [9 CFR 590.504\(d\)](#). Movement may occur if the laboratory TOI is assigned at the Normal level of reinspection (LOR). When the laboratory TOI is assigned at the Increased or Intensified LOR, the lot is ineligible to move from the official import inspection establishment until acceptable laboratory sample results are reported. The importer of record is responsible for ensuring that the product does not move into commerce prior to receipt of acceptable laboratory results.

B. Import inspection personnel are to verify that the “U.S. Inspected and Passed” mark of inspection is applied in accordance with [9 CFR 327.26](#).

X. QUESTIONS

Refer questions regarding this notice through your supervisor or submit your questions through askFSIS. When submitting a question, use the **Submit a Question** tab, and enter the following information in the fields provided:

Subject Field:	Enter Notice 61-15
Question Field:	Enter question with as much detail as possible.
Product Field:	Select Import from the drop-down menu.
Category Field:	Select Basic Import Questions from the drop-down menu.
Policy Arena:	Select International (Import/Export) from the drop-down menu.

When all fields are complete, press **Continue** and at the next screen press **Finish submitting Question**.

NOTE: Refer to [FSIS Directive 5620.1](#), *Using askFSIS*, for additional information on submitting questions.



Assistant Administrator
Office of Policy and Program Development